

Separate: What techniques for preventing cross-contamination are associated with favorable food safety outcomes? (DGAC 2010)

Conclusion


Moderate, consistent evidence indicates that preventing cross-contamination in the home kitchen may reduce exposure to foodborne pathogens among US consumers. Techniques associated with favorable food safety outcomes for preventing cross-contamination include proper cleaning of food preparation surfaces and cooking utensils, particularly cutting boards and cutlery, accompanied by hand washing.

Grade: Moderate

Overall strength of the available supporting evidence: Strong; Moderate; Limited; Expert Opinion Only; Grade not assignable For additional information regarding how to interpret grades [click here](#).

Evidence Summaries

What is the evidence that supports this conclusion? For more information, click on the Evidence Summary link below.

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